

FULL ONE YEAR WARRANTY

This VILLWARE product is protected against defects in materials and workmanship for one year from the date of original purchase. If the product proves to be defective in materials or workmanship during this period, it will be repaired free of charge.

This warranty does not apply to damage resulting from misuse, accidents or alterations to the product, or to damages incurred in transit. This warranty does not apply to cords or plugs.

All returns must be carefully packed and made transportation prepaid with a description of the claimed defect.

VillaWare®

VillaWare Manufacturing Company
3615 Superior Ave. #44
Cleveland, Ohio 44114

OTHER FINE VILLAWARE® PRODUCTS...

Belgian & Classic Waffle Makers
Pizzelle Bakers
Classic Electric Skillets
UNO™ Classic 2 & 4 Slice Toasters
UNO™ Grills & Griddles
Classic Coffee Makers
Classic Crepe Makers
Power Grinder™ Electric Food Grinders
Disney Licensed Series by VillaWare®
VillaWare® Food Strainer
Imperia® & Al Dente™ Pasta Machines

Cookie Presses
Pizza Stones
One-Pot™ Pasta & Sauce Cooker
Espresso Coffee Pots
Italian Style Gadgets & Utensils

...and hundreds more Classic Italian Kitchenware products from VillaWare.

For additional information on the VillaWare product line, see your dealer or visit our website at www.villaware.com

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VillaWare®



UNO™ BELGIAN WAFFLER SIX

ProPress™ Model



No. 2170

Directions & Recipes

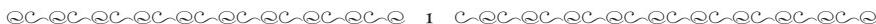
IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electrical shock, and injury to persons, **DO NOT IMMERSE CORD, PLUG, OR APPLIANCE** in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Do not attempt any internal servicing on this appliance, but return to VillaWare Mfg. Co. for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not allow appliance to come into contact with any flammable materials such as draperies, walls, etc.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. When finished baking waffles, place slide control on Setting #1 and remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electrical shock.
15. **WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, REPAIR SHOULD BE DONE ONLY BY VILLWARE MFG. CO. DO NOT REMOVE THE BASE PANELS, OR OPEN THE APPLIANCE. NO USER SERVICEABLE PARTS ARE INSIDE.**
16. This appliance is for household use only.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

SPECIAL CORD SET INSTRUCTIONS



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A short electrical cord is provided to reduce the hazards resulting from entanglement or in tripping over a longer cord. Longer extension cords are available from a variety of retail stores and may be used if care is exercised in their use. If a long extension cord is used, the marked electrical rating of the extension cord should be at least equal to the electrical rating of the appliance.

Care should be taken not to allow cords to hang over the edge of a counter or tabletop where it can be pulled on by children or animals or tripped over. If your appliance has a grounded 3-prong plug, you must use the compatible 3-wire extension cord.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

HOW TO USE YOUR UNO BELGIAN WAFFLER

For best results, follow these instructions. When your waffler is new you may notice a slight smoking or odor. This is normal with many heating appliances and will not recur. This does not affect the safety of your appliance.

It is also recommended that you discard the first waffle made on your new baker.

1. Set the variable slide control to your desired setting. At first try a middle position. You may then later adjust it lower or higher according to your preference. A lower setting produces a lighter waffle. The higher settings are darker and more crisp. Different waffle batters will cook up differently. With just a little trial, you will find your perfect setting for the batter you are using.
2. Close grids and plug unit into 110-120 volt AC wall outlet. The red power light will go ON, indicating that the baker has power and has begun preheating. The red power light will constantly remain ON until you unplug the waffler.
3. Before the first waffle of the day use a pastry brush to lightly coat the top and bottom waffle grids with a vegetable oil or melted shortening. Spray shortenings work well for this purpose.
4. When the proper baking temperature is reached the green light will go ON and the Waffle-Tone will sound. Initially it will take about 8-10 minutes to reach baking temperature. Once heated up, cycle times will be faster.



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5. Ladle just enough batter to fill lower grid so that the peak areas of the grid are covered. If necessary, a spatula may be used to spread the batter into the corners of grid. At this point the green light will go OFF as the baking cycle begins.
6. Close the baker. Do not open the baker for at least 1-1/2 minutes. Opening too soon will cause unbaked waffles to split, and make them difficult to remove.
7. When the green light goes ON waffles should be done, according to the slide setting that you've chosen. If you find you want them a little darker, you may close the lid and leave them for as long as you desire.
8. Remove waffles from the grid with a non-metallic utensil. Waffles are ready to serve.
9. For best results for your next waffle, if the green light is not yet ON, close waffler and wait a few brief moments until green light goes ON and the Waffle-Tone sounds. Then pour batter and proceed again from Step #4 through Step #7.
10. When you are finished baking, simply unplug from the wall outlet. Red power light will go OFF. Leave baker open to allow it to cool. After cooling, grids may be wiped clean with paper towels.
11. Wrap cord on prongs provided on bottom of unit. Waffler may be stored away in stand-up position.

FOR BEST BAKING RESULTS

- ~ Do not open the waffler during the first 90 seconds of baking. Wait until most of the escaping steam slows down. If opened too soon, waffle will split and become difficult to remove.
- ~ Stir waffle batter just until large lumps disappear. Do not over-mix.
- ~ If you need to take a short break, or are interrupted, close the baker to maintain maximum heat. A hot waffler produces best results. Waffles may tend to stick if the iron cools down.
- ~ When serving flip the waffle over onto a plate with bottom side up. Gravity lets the bottom fill out completely, whereas there is not always enough rise for the batter to perfectly fill out the top half of the waffle grid.
- ~ For a little crispier waffle you may use a cooling rack to let waffles cool down and dry out.

CLEANING AND CARE

1. When you are through baking, always unplug the waffler from the wall outlet to turn off, and leave open to cool. After cooling, make sure any excess crumbs or oils have been wiped away with a paper towel. There is no need to disassemble appliance for cleaning.
2. Should any batter become baked on, pour a little cooking oil onto the hardened batter. Let sit overnight until batter softens. Wipe off with paper towel or soft cloth.
3. Do not use metal utensils, which can damage the non-stick surface. Let only wood or plastic utensils contact the non-stick surface.
4. Wipe the top and bottom housings with soft cloth. A little metal polish suitable for aluminum may be occasionally used on the top housing. Do not use any abrasive scouring pad or steel wool as this will damage the housing finishes.
5. Do not immerse appliance in water or any liquid. Do not place in dishwasher.

Recipes

Belgian Waffles - Old World Taste

For traditional results, bake in a deep pocketed waffle iron.

4 eggs, separated
2 teaspoons baking powder
1 cup milk
1/2 teaspoon salt (optional)
2 cups flour
1 tablespoon sugar
1/4 cup butter or margarine, melted
1 teaspoon vanilla (optional)

Beat egg yolks and sugar in a bowl until light. Add cooled melted butter, milk and vanilla extract. Add flour, baking powder and salt, beat well. Beat egg whites until stiff and gently fold into batter. Bake and serve.

All-American Waffles - Classic Recipe

2 eggs, separated
1/4 cup vegetable oil
1 3/4 cups milk
4 teaspoons baking powder
1 3/4 cups flour
1 teaspoon salt
2 tablespoons sugar

Beat egg yolks, stir in milk and oil. Add flour, sugar, baking powder and salt. Stir just until large lumps disappear. Beat egg whites until stiff and gently fold into batter. Bake and serve.

Whole Wheat Waffles - A Healthy Breakfast or Lunch

1 egg, room temperature, separated
1/8 teaspoon salt
3/4 cup whole wheat flour
1 teaspoon baking powder
1/4 cup wheat bran
1 tablespoon honey
2 tablespoons wheat germ
2 tablespoons butter, melted, cooled
3/4 cup milk

Beat egg white in a small bowl until stiff and set aside. Mix together the dry ingredients and set aside. Combine egg yolk, milk, honey and melted butter. Add to dry ingredients, mixing until just blended. Fold in beaten egg white until just mixed. Do not over beat batter.

Oatmeal Waffles - A Healthy Recipe for Oatmeal Lovers

1 egg, room temperature, separated
1 teaspoon baking powder
1 1/2 cup oats
1 tablespoon brown sugar
3/4 cup milk
4 tablespoons butter or margarine, melted, cooled

Beat egg white in a small bowl until stiff and set aside. Mix together the dry ingredients and set aside. Combine egg yolk, milk and melted butter. Add to dry ingredients, mixing until just blended. Fold in beaten egg white until just mixed. Do not over beat batter. Cook waffles a little longer for extra crispness.

Chocolate Waffles - A Perfect Dessert

2 eggs
1/4 teaspoon salt
1 cup sugar
1 1/2 teaspoon vanilla (optional)
1 cup milk
1/4 teaspoon cinnamon
1 1/2 cups flour
2 teaspoons baking powder
1/2 cup butter or margarine, melted
2 oz. unsweetened chocolate

In a mixing bowl, beat eggs until fluffy. In a small sauce pot, melt the butter or margarine and chocolate being careful not to burn the chocolate. Allow to cool and combine with eggs, milk and vanilla. Add dry ingredients and beat until smooth. Bake and serve.

RECIPE HINTS

Make your waffles special. You can add a variety of toppings to enhance your enjoyment. Fresh fruit is popular, such as strawberries, kiwi, banana, blueberries etc. Top with whipped cream, sour cream or yogurt.

Many additional ingredients can be mixed right into the waffle batter before baking. Try melted, unsweetened chocolate with a little sugar for chocolate waffles, or mix in nuts, chopped fruits, cinnamon, coconut, etc. Be creative! Waffles can be a delicious & healthy homemade treat.

SEND FOR MORE GREAT WAFFLE RECIPES

Waffles are so much more than just an average breakfast food. They're healthful and make great brunches or desserts. Try ...

*Whole Wheat Waffles
Crisp 3-Grain Waffles
Pumpkin Spice Waffles
Yogurt Peach Waffles
Carrot Date Nut Waffles
Sourdough Waffles
Sweet Potato & Carrot Waffles
Oatmeal Buttermilk Waffles
Cornmeal Waffles
Banana Pecan Waffles
Cinnamon Apple Waffles
Honey Wheat Bran Waffles
Macadamia Nut Waffles
Potato Waffles.*

For a copy of these & more wonderful waffle recipes, send \$3.50 along with a self-addressed stamped envelope to:

VillaWare
Attn: Waffle Recipe Offer
P.O. Box 603468
Cleveland, OH 44103-0468

*Thank You for purchasing your
Uno™ Belgian Waffler Six*